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Loews Coronado Bay Resort

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Rebecca Ferrer

Manager, Food Safety Center of Excellence, Global Food Safety

PepsiCo

Rebecca is a Manager in the Food Safety Center of Excellence (FSCoE) at PepsiCo. She is responsible for global programs governing hazard analysis and risk mitigation of ingredients.

In this role, Rebecca leads global, cross-category working groups focused on deploying tools and processes to support PepsiCo's Ingredient Standard. This includes setting the foundation for the hazard analysis in food safety plans and setting guidance for specification management. Rebecca employs responsive ways of working to lead communication initiatives with FSCoE functional partners.

Prior to her current role, Rebecca held food safety, quality, product development, and engineering positions at Joseph E. Seagram & Sons, Diageo, and Pepperidge Farm (of Campbell Soup Company). She covered a variety of projects in commercialization; auditing; supplier quality; traceability and recall management; manufacturing process control; sensory evaluation; and analytical testing. Rebecca also has held leadership positions with employee resource groups. She has been involved with professional organizations such as the Institute for Food Technologists (IFT) and the National Society of Hispanic MBAs (NSHMBA).

Rebecca has over 19 years of technical experience in food sciences. She earned her Bachelor of Science in Biology from Columbia University. She is trained as a Preventive Control Qualified Individual by the FSPCA (Food Safety Preventive Controls Alliance). In her community, she is a volunteer for Scouts of America and a supporter of magnet schools for underprivileged youth.